

DINNER

WINTERLICIOUS 55. per person | three courses | choice of starter, main & dessert

STARTERS	MAINS	DESSERTS
Hillside Gardens Beet Soup (v) horseradish cream, caraway lavash crisp Proper Caesar Salad (agf) romaine, anchovy dressing, bacon, parmigiano-reggiano Crispy Pork Belly Bites treacle & five spice glaze, marinated niagara apples, celery root purée Hot-smoked Salmon Pâté housemade pickles, sourdough crumpet	Petit Roast Dinner slow-roasted picanha, mashed swede, brussels sprouts, yorkie, rabbit hole signature deep gravy Roasted Chicken Breast creamed kale, roasted zephyr organics jerusalem artichokes, panisse, cider sauce supreme Roasted Cod (df) moroccan-style stewed chickpeas, couscous, courgettes, preserved lemon chermoula, roasted garlic crostini Spiced Tempeh & Barley Cottage Pie (vg) roasted garlic mashed potatoes, roasted squash	Steamed Ginger Pudding (v) rhubarb, vanilla custard Peach Crumble (v) hazelnut ice cream, macadamia nuts Chocolate Banoffee Cheesecake (v) chocolate crumble crust, banana brûlée, chocolate & toffee sauces
		 Scan and enter to win a 5-night luxury getaway to Turks & Caicos with Grace Bay Resorts.
COCKTAILS	MOCKTAIL	
The Afternoon Bramble (1.5oz) absolut vodka, disaronno amaretto, monin blackberry syrup, lemon, egg whites Tequila Toddy (1.5oz) olmeca altos plata, galliano liqueur, cinnamon, honey ginger syrup, lemon	14. Arancia Spritz (non-alc) 11. noa italian bitter (0.5% abv), grüvi dry secco Garden Tonic (non-alc) 11. 14. noa garden gin (0.5% abv), lemon, hibiscus syrup, tonic	
		WINE
		5oz 8oz 10oz
		Henry of Pelham Sauvignon Blanc, Niagara, ON 12. 17. 20.
		Henry of Pelham Cabernet Merlot, Niagara, ON 12. 17. 20.
BEER		
Lost Craft 'Lost Light' Lager 4% (16oz/20oz) 8./10. High Park 'Lightwave' Session IPA 4.5% (16oz/20oz) 8./10.		

STARTERS		
Soup of the Day (vg)(gf) 12. Shrimp Cocktail (df) 18. four pieces, argentinian red shrimp, cocktail sauce, celery salsa Citrus Cured Trout (agf) 17. sumac & dill fresh cheese, pickled beets, sourdough toast Scotch Egg 14. hen's egg, sage & nutmeg sausage, piccalilli	Beef Tartare (agf) 26. quail scotch egg, caper & shallot dressing, bay emulsion, grilled sourdough as a main with side of chunky chips 39. The Rabbit Hole Crumpet 19. crispy rabbit confit, apple & shallot chutney, sourdough crumpet Smoked Whitefish & Caviar Dip 18. salmon roe, crème fraîche, potato crisps	Welsh Rarebit 15. aged cheddar, lea & perrins, brodfLOUR toast English Garden Salad (v)(gf)(avg) 17. peas, pear, roasted squash, radish, ontario comté, candied walnuts, cider vinaigrette Proper Caesar Salad (agf) 19./24. romaine, anchovy dressing, bacon, parmigiano-reggiano add chicken breast +12. add atlantic salmon +18.

BRITISH CLASSICS		
Ale-battered Haddock & Chips (df) 27. proper tartar sauce, mushy peas, charred lemon add curry sauce +3. Steak & Mushroom Pie 28. ale gravy, buttermilk mashed potatoes	Steak & Chips (agf) choice of prime steak, green beans, onion rings, marmite aioli, red wine jus 7oz flat iron 42. 10oz strip loin 55. Curried Chicken & Cauliflower Pie 26. chicken gravy, mashed potatoes	Smoked Bacon Burger (agf) 28. mature cheddar, battered onion ring, marmite aioli, english mustard, chunky chips sub gluten-free bun +3.

MAINS		
Atlantic Salmon (gf) 32. stewed beans, kale, celeriac purée, miso beurre blanc Seared Scallops 32. roasted red pepper purée, blood orange, herb gremolata	Alberta Lamb Mixed Grill 39. roast sirloin, glazed shoulder, meatball, new potatoes, grilled cabbage, fava & mint pesto, currant jus Tofu & Eggplant Thai Curry (vg)(df) 23. shishito pepper, green curry sauce, sticky coconut rice, crispy vermicelli	Veggie Burger (v)(agf)(avg) 25. beyond meat patty, halloumi, arugula, cucumber, tomato, herbed mayonaise sub gluten-free bun +3.

SIDES		
Cauliflower Cheese (v) 15. cheddar & mustard mornay, herb crumb Roasted Brussels Sprouts (gf) 14. lardons. maple butter Chunky Chips & Malt Vinegar (vg)(gf) 12. old bay salt, ketchup	Beer-battered Onion Rings (v) 12. eggplant hp sauce Halloumi Fries (v) 14. tahini-soy dip Sourdough Crumpets (v) 8. housemade preserves, sea salt butter	

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (avg) available vegan (agf) available gluten-free (adf) available dairy-free
Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

